COOK BOOK

COMPILED AND PUBLISHED
BY

Ladies Aid Society
Broad Street Presbyterian Church
MOBILE, ALABAMA

MRS. H. M. PERKINS, Pres.

1917

A DIRECT INTEREST

in the maximum progress of every patron applies our service directly to the needs of patrons

Resources $3,250,000.00

Merchants' Bank

Water and St. Francis Sts.

Mobile, Alabama

Savings Department open Saturdays

from 5:00 to 7:00 p. m.

Imperial Sanitary Laundry
& Dry Cleaning Co.

EXCLUSIVELY FOR WHITE PEOPLE

Try Our Odorless Dry Cleaning

Laundry Phone: Bell 1986

Dry Cleaning Department Phone: Bell 1987

Home, Both Departments, Phone 1568

10¢

PREFACE

This book is published, not only for its intrinsic merit, but for the benefit that goes to the Ladies Aid Society of the Broad St. Presbyterian Church. The Ladies Aid Society wishes to thank all ladies who have assisted with the publication contributing their tried recipes and to the business men whose advertisements appear herein, without which this book could not have been published.

LADIES AID SOCIETY
Broad Street Presbyterian Church
Mobile, Alabama

TABLE OF CONTENTS

Soups
Fish
Meats
Bread
Salads
Vegetables
Puddings
Pies
Cakes
Ices and Drinks
Jellies and Marmalades
Pickles, Relishes
Candies

SOUPS.

To pour oil on waters
  Makes many, ah! many a dupe.
For peace of both men and nations
  There never was aught like soup."

Noodles.—Two eggs without beating, flour enough to roll. Roll as thin as a wafer. Spread out to dry. Roll up and cut very thin. Mrs. Dorothea Hartig.

Cream of Bean Soup.—One quart beans, 1 quart milk, 4 tablespoons butter, onion, if desired, salt and pepper. Look over, wash, and soak beans over night. Cook until soft. Rub through a colander, add other ingredients. season to taste. Serve hot with croutons or crackers. Mrs. Clarence W. Kemper.

Cream of Tomato Soup.—Very good. One-half can tomatoes, 2 teaspoons sugar, ¼ teaspoon soda, 1 quart milk, 1 slice onion, 4 tablespoons flour, 1 teaspoon salt, ⅛ teaspoon pepper, 3 tablespoons butter. Scald milk with onion and thicken milk with the flour diluted with cold water until thin enough to pour. Cook 20 minutes, stirring constantly at first. Cook tomatoes with sugar 15 minutes, add soda and rub through sieve; combine mixtures and strain. Add butter, salt and pepper. Note:—When using vegetables put up in tin cans open can an hour before using and empty into an earthen dish. This removes the taste of the tin. Mrs. Fred Gilbert.

Cream of Celery Soup.—One pint milk, 1 tablespoon flour, 1 tablespoon butter, 1 bunch celery, 1 large slice of onion, 1 small piece of mace. Boil celery in a pint of water one-half hour; boil milk with onion and mace. Mix flour with a little milk and add to boiling milk; mash celery in water in which it has boiled and add to milk. Add butter, salt and pepper. Strain and serve hot. Mrs. C. A. Williams.

Tomato Soup.—Boil 1 can tomatoes until tender. Strain and let come to the boiling point again, then add ½ teaspoon soda, a large lump of butter, ½ pint cream or rich milk. Salt and pepper to taste. Serve hot with a spoonful of whipped cream on each bowl.

Cream of Potato Soup.—Three medium sized potatoes, or 2 cups mashed potatoes, 2 cups of milk, ½ cup of cream, or 3 tablespoons butter, 1 teaspoon of salt (½ teaspoon onion juice if you like it), pepper, 1 egg or 2 egg yolks. Wash thoroughly and pare potatoes. Cook in boiling water until they almost fall to pieces. Drain and mash or put through potato ricer. Add seasoning. Add liquid gradually, stirring constantly. Just before removing from the fire add well beaten egg. Mrs. Clarence W. Kemper.

Potato Soup.—Three medium sized potatoes and one onion cut up fine and cooked until easily mashed. Then add 1 quart of milk and salt and pepper to taste, and butter the size of a walnut. Serve with toast or crackers. Mrs. O. M. Peabody.

Vegetable Soup.—Boil a small soup bone in as much liquid as desired. Add 2 onions, 3 medium sized potatoes, ⅓ cup cooked rice, 3 large tomatoes, ⅓ teaspoonful sage leaves, dash of celery seed, salt and pepper to taste. Mrs. Gilbert Dust.

Noodle Soup.—Break 2 eggs in a bowl, beat till very light; add a little salt, then work in flour till you have a stiff dough; work smooth and roll thin; cut in narrow, short strips; cook in beef broth. Have the broth boiling when you drop them in. Mrs. Henry Beard.

Oyster Soup.—One pint of fresh oysters, 1½ quarts of new milk, butter size of an egg. Cook five minutes after coming to a boil. Salt after taken from stove. Mrs. W. J. Dust.

Vegetable Soup.—Boil 10-cent soup bone three hours. Never let boil dry. Skim when it begins to cool. Chop fine 2 medium sized potatoes, 2 onions, 1 cup of tomatoes, 1 cup of cabbage, chopped extra fine. Put in broth and boil half an hour longer. Serve hot. Mrs. Hattie Ranck.

Chili.—Boil together about 1 quart kidney beans and 5 large onions until beans are well done. Rub 1 quart tomatoes through collander and add to above mixture. Fry 20 cents' worth ground beef in 3 tablespoons butter and add to above mixture. Add 1 bottle Eagle brand chili powder, 1 tablespoon pepper, and salt to taste. Let boil 15 or 20 minutes. **Wanda Fee.**

FISH.

> "I wip'd away the weeds and foam,
> I fetched my sea-born treasures home."

Baked Fish—Suitable for trout or pickerel.—Split and clean fish and take meat from skin. Take out bones and mince meat. Beat whites of 3 eggs, add melted butter, cracker crumbs and seasoning. Put back in skin and sew up. Spread thin slices of bacon over top and bake. Amount of butter and cracker crumbs must vary according to weight of fish. Mrs. W. C. Knoble.

Codfish Croquettes.—1 cup cold flaked fish, 4 medium sized potatoes (mashed), ½ tablespoon butter, 1 egg, ⅛ teaspoon pepper. Add enough flour to work into pyramid shapes, roll in beaten egg and cracker crumbs, then fry in deep fat. Mrs. E. M. Losey.

Creamed Salmon.—1 pint can of salmon; remove skin and bone, mince fine with fork, boil 1 pint milk, thickened with ½ tablespoon corn starch. Add 2 tablespoons butter, salt, pepper and butter; moisten well with milk and bake in bottom of greased pan, then layer of fish, etc. Moisten with sauce. Bake in hot oven. Nell Haverstock.

Scalloped Salmon.—Put in buttered baking dish alternate layers of bread crumbs and salmon; season with salt, pepper to taste. Put layer of rolled cracker crumbs until nicely browned on top. Bread crumbs should be both top and bottom. Mrs. Margaret Ellis.

Baked Fish.—For four or five persons buy 2 pounds of white fish; wash and clean well. Take about a cup of bread crumbs and cup of cracker crumbs; moisten with hot water in pan and baste the fish when needed. Keep the seasoned stuff the fish, tie a cord around the fish several times to hold the dressing; then place fish in a well-greased roaster; salt, pepper and flour the fish; put a little hot water, season with salt, pepper and butter. When cover on roaster until about done, then take it off so it will brown. Bake one and one-half hours. Mrs. Geo. Pierce.

Salmon Croquettes.—One tablespoon butter, 1 tablespoon flour. Put this into a skillet and melt. Pour into it ½ cup milk and let it thicken like gravy. Add 1 cup mashed potatoes and 1 can salmon. Stir and let come to boil. Beat up 1 egg and add; also pepper and salt. When cold, mould, dip in egg and roll in cracker crumbs. Fry in deep fat and drain on oiled paper. Mrs. J. M. Sharp.

Salmon Loaf.—Drain liquor from a can of salmon, saving same for sauce, mince salmon, 4 tablespoons melted butter, 1 small cup fine bread crumbs, little pepper and salt, 2 eggs well beaten. Mold into loaf, put crumbs on top, and bake 45 minutes, adding one cup water. Cook covered for few minutes, then brown. Sauce.—Heat one cup milk, thicken with 1 tablespoon corn starch, dissolved, 1 tablespoon butter and salmon liquor. When this is at boiling point season to taste. Pour sauce over loaf when ready to serve. Mrs. Everson.

Fish Balls.—One cup salt codfish, 2½ cups potatoes, ⅛ teaspoon pepper, 1 egg, ½ tablespoon butter. Wash fish in cold water, then separate in small bits. Wash and pare potatoes and cut into pieces. Cook the fish and potatoes together in boiling water until potatoes are done, then drain and shake over fire until dry. Mash potatoes and fish together, add 1 egg, which has been well beaten, seasoning and butter which has been melted. Beat until light,then roll a spoonful of the mixture in cracker dust and fry in deep hot fat until browned. Drain and serve hot. Mrs. Turner.

Scalloped Oysters.—Mix 2 cups cracker crums, 1 cup stale bread crumbs and 1 cup melted butter. Put thin layer in bottom of baking pan, cover with oysters which have been washed and carefully picked over; sprinkle with salt, pepper and ½ teaspoon lemon juice. Add 6 tablespoons cream and 4 tablespoons oyster liquor. Repeat and cover top with remaining crumbs; garnish with coarse buttered crumbs. One quart of oysters will be required. Bake 30 minutes in hot oven, or better still, 45 minutes in medium oven. Butter can be shaded one-fourth and if there is no oyster liquor use milk to make it moist enough. Put dry bread through coarse meat grinder, saving large crumbs for top. Put crackers through medium. Charlotte Ross Kienly.

Salmon Loaf.—Drain and save liquor from 1 can of salmon. Remove bones and skin and chop fine. Rub in 1 tablespoonful melted butter, 1 well-beaten egg, ⅔ cup fine bread crumbs, 1 level teaspoon salt, pepper to taste. Mould in loaf and bake 30 minutes. Sauce: 1 tablespoon flour, 1 tablespoon butter, liquor of salmon and enough milk to make a cupful; juice of 1 lemon. Mrs. C. T. Bartee.

Chocolate Torte.

1/2 cup Butter = 2/3 cup Sugar

Beat to a cream.

Separate yolks & whites of 6 eggs. Beat yolks until light and add to butter and sugar. Then add 2 squares of Chocolate grated. Add 1 cup Walnuts or Pecans coarsely chopped. Beat whites of eggs to stiff froth. Add 1 teaspoonful Baking powder and 2/3 cup flour, sifted together. Add flour alternately with the whites, folding like angel food. Bake in round tin or molds. Serve with whipped cream.

Lemon Pie –

1/2 cup Sugar = 1 cup Water
2 tablespoons corn starch
1 teaspoon butter = yolks of 2 eg
Juice & Rind of 1 Lemon.

Mix Sugar & Cornstarch. Pour o
slowly, stirring all the time, 1
cup boiling water. Cook until
transparent. Add butter & Lem
juice. Pour mixture over the
slightly beaten yolks of egg.
Fill crust and bake. Make
a meringue of whites & 2 table-
spoonfuls powdered sugar. Cove
pie and bake in moderate ove

Boiled Icing.

Boil cup of Granulated Sugar
with 1/2 cup of water until it drops
from a spoon in threads. Beat whi
of one egg, pour the hot sirup slowly
into it, beating rapidly all the time
Spread on the cake while warm.
This frosts one cake.

MEATS.

Who gives himself with his alms feeds three—himself, his hungering neighbor, and me.—Meats and Fowl.

Braised Beef Tongue.—One carrot, 1 onion, 1 turnip, 1 potato, 1 stalk celery, 1 tablespoon catsup, 1 tablespoon Worchestershire sauce, 2 Bay leaves, little parsley, salt and pepper, 2 tablespoons butter, 1 tablespoon flour, 1 fresh beef tongue. Boil tongue very slowly two hours, peel and remove bone, dice vegetables raw, make gravy with flour, butter and 1 quart liquor, add seasoning and vegetables and heat. Pour over tongue and bake all two hours, slowly. Miss Etta Paul.

Steak Casserole.—One pound round steak; fry brown in butter. Fry in butter four or five onions in another pan. Cut up steak and put in casserole, add fried onions. Make gravy in which steak was fried, with about 1 quart water, add 4 tablespoons chili sauce. Add ½ hour before done, 1 can peas and 1 can mushrooms. Cook very slowly three hours. (Serve eight.) Lura Littlefield Stewart.

Baked Round Steak.—Cut into sizes wanted. Pound and put a lot of flour into it. Fry brown in hot butter. Cover with hot water and bake ¾ hour. Salt before putting in oven. A few slices of onion on top flavors well and can be taken out later. Mrs. H. E. Brisbin.

Stuffed Cabbage.—Wash cabbage head. Remove outermost leaves. Draw back the outerleaves. Scoop out the inside, leaving a good sized cavity. Fill this with a beef loaf mixture. Cover the meat with the leaves. Tie the head securely in a cheesecloth. Cook the filled cabbage in boiling, salted water or stock, two hours. Serve with a sauce made from the water in which it has been cooked.

Beef Loaf.—One pound beef cut from the round, ½ teaspoon onion juice, 1 teaspoon salt, ¼ teaspoon pepper, 1 beaten egg (may be omitted), 1 tablespoon chopped parsley, 2 inch cube suet, 1 cup bread crumbs, ½ cup milk. Wipe the meat with a cloth. Put thru a meat chopper with the suet. Add the seasoning; knead; add the crumbs, well beaten egg, and gradually the milk. Knead until spongy. Stuff cabbage with mixture.

Pepper Hash.—Twelve red peppers, 12 green peppers, 12 onions, white preferred. Chop fine; pour boiling water over and let stand 5 minutes, then press dry and boil with 3 cups vinegar, 1 cup sugar, 3 teaspoons salt. Boil up and until thickness desired. Let cool and bottle. Mrs. W. D. Russell.

Nut Sandwiches.—Mix equal parts of grated Swiss cheese and chopped English walnut meat, season with salt and cayenne, spread between thin slices of bread slightly buttered and cut in fancy shapes. A Friend.

Veal Loaf.—Three pounds of veal from the shoulder, 1 pound of fresh pork, 3 eggs, beaten; 1 cup of coarse cracker crumbs, salt and pepper and onion, ¼ cup of cold water. Mix all together and form into a loaf; butter the pan. Bake 15 or 20 minutes in slow oven, then add ½ cup of water, then bake 30 or 40 minutes longer. Hannah Damarin.

Hard Tack.—One cup chopped English walnuts, 1 cup chopped dates, 1 cup sugar, 1 scant cup flour, 2 eggs, well beaten; a pinch of baking powder. Bake in slow oven until brown. Hannah Damarin.

Pork Loaf.—Three and one-half pounds fresh pork, ground; 3 square crackers, 3 eggs, ¼ cup of milk, 1 small onion. Mix as any loaf and bake three-quarters of an hour. Mrs. T. H. Leonard.

Meats.—Grind 1 pound beefsteak and 3 slices of bacon and 1 onion; add 1 can pimentoes, 1½ cups kidney beans, salt and pepper. Mix all together and place in a baking dish, and pour over the top 1½ cups cooked tomatoes. Place cracker crumbs over top if desired and bake from one to one and one-half hours. Mrs. R. E. M.

Roast Beef With Carrots.—Place iron pot on stove. When smoking hot put in 1 teacup suet, chopped fine; brown your roast on both sides deeply, then add water, a little at a time; season when partially done and a half hour before the meat is done add diced carrots. Minnie Richey.

Chili Concarne.—Chop 1 common sized onion and cook until tender. Add 1 cup cold meat, run through chopper; 1 cup tomatoes, 1 level teaspoon salt, 1 teaspoon chili pepper and 1 cup water. Thicken slightly. Let boil, then add 1 can kidney beans from which water has been drained. Serve very hot. Fine dish for a cold day. Sue E. Buchanan.

Baked Ham, Southern Style.—Cut ham two inches thick. Soak four or five hours in sweet milk, put in skillet with butter and let sear. After it is brown cover with water and let cook about an hour, or till water has cooked off, then cover with milk and put about five cloves in ham and cook fifteen minutes. Mrs. Edwin Goebel.

Cath
TX
715
.C62525
1917

GOOD HOUSEKEEPING
Demands a visit to our

HARDWARES DEPARTMENT

Where you will find complete
assortments of the

BEST HOME FURNISHINGS

Enamel Ware
Earthen Ware
Aluminum Ware
Tinware
Glassware
China
Pottery
Fruit Jars

PYRET GLASS COOKING UTENSILS
ETC. In fact, everything for
kitchen or garden

**L. Hammel Dry
Goods Co.**

For Over Forty Years Mobile's
Best Store

#5-526-811

Mademoiselle Dainty

QUALITY IN FLOUR

is secured by the careful selection of wheat and the slow process in milling. Both are necessary to produce flour that is not only snow white in color, but which contains the maximum amount of gluten.

VALIER'S DAINTY

has stood the test and is guaranteed to please. Ask your dealer.

B. C. Anderson Co.

Distributor

Standard Motor Car Company

Distributors

OVERLAND AND PACKARD MOTOR

CARS AND TRUCKS

BREAD.

"The staff of life we give to you of every kind and measure,
Some in white and some in brown and some a golden treasure."

Bread.—In morning make sponge; scald 2 cups milk, add 4 cups potato water while luke warm, put in 1 compressed yeast cake, 2 tablespoons salt, 2 tablespoons lard, ⅓ cup sugar. Flour enough to make sponge, let stand about 3½ hours in warm place. Then mix in enough flour to knead. Knead 20 or 30 minutes, let it raise 2½ hours or until light when made into loaves. Let raise to top of pans and bake in moderately hot oven 45 minutes to 1 hour. Mrs. R. I. Gerrish.

Graham Bread.—2 teacupsful sour milk, 1 teaspoonful soda, 1 tablespoonful shortening, 1 tablespoonful sugar and a little salt. Stir in graham flour to a stiff batter, then add ½ cup of sifted white flour, with ½ teaspoonful baking powder stirred in it. Mrs. E. L. Smith.

Brown Bread, I.—1½ cups sour milk, ⅔ cup molasses, then fill cup with sugar; 2 teaspoons soda, dissolved in hot water, 2½ cups graham flour, 1 cup raisins. Steam two hours. Mrs. Wittich.

Little Billies.—1 cup sugar, ½ cup butter, 1 cup sour milk, 1 cup chopped raisins, 1 teaspoonful soda, 1 egg, ½ teaspoonful each of all kinds of spice, 2 cups flour. Bake in gem pans. A Friend.

Yankee Brown Bread.—2 cups sour milk, 1 cup corn meal, 1 cup molasses, 1 cup flour, 1 teaspoonful soda. Steam until done; then brown in oven. J. H. E.

Nut Bread.—2 cups flour, 2 teaspoonsful baking powder, pinch salt, ½ cup sugar, 1 cup chopped nuts, 1 egg, ¾ cup milk. Sift flour, baking powder, salt and sugar together. Stir in eggs and milk. Stir until thoroughly mixed. Put in buttered pan and set aside for half hour. Then bake in moderate oven. Mrs. W. D. Russell.

White Nut Bread.—1 egg, beat light; 1 small cup sugar, beat with egg; 1 teaspoonful salt, 1 cup sweet milk 4 teaspoonsful baking powder, 4 cups sifted flour, 1 cup broken English walnuts. Put in two greased pans, let raise 20 minutes, then bake 30 or 40 minutes in moderate oven. Mrs. Harold Hewitt, Alton, Ill.

Pop Overs.—1 cup milk, 1 cup flour, 1 egg beaten separately. Bake in cups, 1 tablespoon in each cup. G. T. Voigt.

Brown Bread.—One cup white graham flour, 1 cup cornmeal, 1 cup sour milk, 1 cup molasses, 1 teaspoon salt, 1 teaspoon soda. Steam three hours. Mrs. Logan Fields.

Salt Rising Bread.—Heat fresh milk to boiling, pour milk over half cup of meal; make a stiff batter; add pinch of soda; place in warm place over night. Next morning take 1 pint of warm water and flour to make a batter, add the light meal, make batter in jar that holds 1 quart; place jar in very warm water until sponge is light and jar is filled; have flour in mixing bowl; add 2 tablespoons lard, 2 tablespoons sugar and salt to taste. Mix with 1 quart of warm water. Mold in loaves. Stand until light. Bake one hour.

Salt Rising Bread.—Two potatoes, sliced fine; 2 tablespoonsful sugar, 4 tablespoonsful cornmeal, 1 level teaspoonful salt, 1 pint boiling water. Keep in warm place over night. In the morning take the potatoes out, add a pinch of soda and thicken with flour. Put in a warm place to rise. When mixing up yeast for bread, add tablespoonful lard and salt to taste, 2 tablespoons sugar, 1 teacup boiling water in flour. Stir with fork and let cool; add yeast and 1 pint of water and make in loaves and rise. Mrs. M. A. Beach.

Three-Hour Yeast Bread.—One cake compressed yeast, 1 pint lukewarm water, 1 pint milk, 1 heaping teaspoonful lard, 1 teaspoon salt, 2 teaspoons sugar. Dissolve all together. When thoroughly dissolved, add flour enough to make a dough thick enough not to stick to hands. Work thoroughly, then grease and set in warm place. When raised twice the size work out into loaves. When these have raised twice the size put in oven and bake 30 or 40 minutes. Mrs. Harry Hendrix.

Steamed Corn Bread.—One cup sour milk, 1 cup flour, 1 cup corn meal, ½ cup molasses (sorghum preferred), 1 teaspoon soda, 1 teaspoon salt. Steam one and one-half hours, then brown in the oven. Mrs. I. A. Henry.

Nut Bread.—Four cups sifted flour, 4 teaspoons baking powder, 1 scant cup sugar, 1 cup nut meats; mix all together. Beat 2 eggs very stiff and add 1 cup of milk. Mix with first part and bake one hour in slow oven. Mrs Ben H. Pegram.

Bran Muffins.—Two cups wheat bran, 1 cup flour, 1 teaspoon baking powder sifted in flour, 1 cup sweet milk. ⅔ cup light brown sugar, or white will do; 1 egg, 1½ tablespoonsful lard, a little salt. Mix well and bake in muffin tins. Mrs. L. W. Layman.

Any and all of these recipes can be cooked on an

ELECTRIC STOVE OR AN ELECTRIC CHAFING DISH

Mobile Electric Co.

Germ Proof

ICE

Mobile Delivery Co.

Yellow Wagons

DREAPER & BURNS

Mobile's Largest Clothiers

Invite you to inspect their line of Clothing

FOR MEN, YOUNG MEN AND BOYS

Suits in every model, designed to meet the requirement of each individual figure.

A LARGE ASSORTMENT OF BOYS' KNEE SUITS

Dreaper & Burns

Popular Clothiers for Men and Boys

THREE (Drug Service) STORES

PHONE US YOUR DRUG ORDERS

and be assured of

Prompt Service, Correct Prices, and Unfailing Attention

"OUR FIRST DUTY IS TO OUR CUSTOMERS"

A AND W

ALBRIGHT & WOOD

DRUGGISTS

THE ACCOMMODATING DRUGGISTS

Phone Either Store—Twelve Phones

R. H. RADCLIFF, Pres.
J. S. RADCLIFF, Vice-Pres.
S. L. LaVergy, Sec, & Treas.

SOUTHERN FUEL & MATERIAL CO.

Dealers In

BUILDING MATERIAL
Lime, Cement, Sand, Gravel, Plaster, Laths, Shingles

Both Phones 2064

Office and Docks, Foot Palmetto Street

Mobile, Ala.

SALADS

Almost anything that you can find
Will make a salad to suit your mind,
Of fruit or fowl, or flesh or fish,
You'll surely find here the one you wish.

Boiled Salad Dressing.—One-half teaspoonful salt, 1 teaspoon mustard, 1½ tablespoons sugar, ½ tablespoon flour, yolks 2 eggs, 1½ tablespoons melted butter, ¾ cup milk, ¼ cup vinegar. Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar very slowly. Cook over boiling water, stirring constantly, until mixture thickens. Strain and cool. Pineapple, marshmallows and English walnuts, cut up, make a lovely salad when served with whipped cream. Mrs. Fred Gilbert.

Corn Salad.—Take 1 dozen ears of sweet corn, cut it off the cob, add 1 dozen green peppers, cut fine, 1 small head of cabbage cut fine, 1 cup vinegar, 1 cup sugar, or according to taste; 1 tablespoon mustard seed, 1 tablespoon salt, 1 tablespoon celery seed. Let it come to a boil and seal in mason jars. A Friend.

Vegetable Salad.—Take one bunch of carrots, boil until done; cut into cubes; into this mix 1 can corn, 1 can peas, 1 bunch celery cut in small pieces; cover with mayonnaise dressing. A Friend.

Dressing for Cold Slaw.—Beat up 2 eggs with 2 tablespoonsful of sugar, add butter the size of half an egg, a teaspoonful of mustard, a little pepper, and lastly, a teacup of vinegar. Put all these ingredients into a dish over the fire and cook like a soft custard. It is improved by adding a half cup of sweet cream. A Friend.

Good Salad Dressing.—1 egg, 2 tablespoons sugar, lump of butter the size of an egg, ½ cup vinegar. Let boil and pour over salad. Mrs. Jennie E. Jones.

Salad Dressing Without Oil.—1 scant tablespoon sugar, ½ tablespoon salt, 1 tablespoon butter, ½ tablespoon mustard, heaping tablespoon flour, mixed well together; beat 3 eggs, add 1 cup milk; put all in double boiler until butter has dissolved, stirring all the time. Then add ¾ cup vinegar very slowly until it creams. Cool quickly. Will keep for several weeks. Mrs. Courtland Stewart.

Salad Dressing.—Two eggs, 1 teaspoonful mustard, 1 teaspoon salt, ½ cup vinegar, ½ cup cream, butter size of an egg, 1 teaspoon olive oil. When hot add vinegar. G. T. Voigt.

BELL'S
Walk-Over
BOOT SHOP
109 DAUPHIN ST.
MOBILE'S LARGEST SHOE STORE

COFFEE

IF IT'S GOOD, IT'S KENNY'S

C. D. Kenny Co.

SUGARS, TEAS AND COFFEES

210 Dauphin St.

C. J. Gayfer & Company

Dry Goods, Ladies' and Children's Wearing Apparel, Millinery, Etc.

171 and 173 Dauphin Street, Opposite
Public Square

Mobile, Alabama

VEGETABLES

A good dinner is better than a fine coat.

Mexican Rice.—One cup rice; soak for a few minutes; then fry brown in frying pan with ½ tablespoonful lard, one clove of garlic, two or three onions, one green pepper, one ripe tomato, taking care that the greens do not become too brown. Salt and pepper to taste. Pour enough cold water to fill pan and let boil until almost dry; put in casserole and brown in oven. Garnish with parsley and two hard-boiled eggs, sliced. Mrs. Wm. Jennings Bryan.

Boston Baked Beans.—One quart of navy beans, 1 pound of salt pork, with a streak of lean, rind cut in squares; 1 teaspoon of salt, 1 teaspoon of mustard, ½ teaspoon of soda, 1 small onion (or omit), 3 or 4 tablespoons of molasses. Wash and soak beans over night. Pour off water, in the morning, cover with cold water, add other ingredients, put in deep bean crock, with pork sunk in middle up to the rind. Cover and bake slowly all day, adding water as needed up to the last hour, when uncover and brown. Minnie L. Allen.

Saratoga Chips.—Peel potatoes and cut in thin slices and place on ice. Put a few at a time into a towel to dry, and then drop into boiling lard. Stir constantly and when light brown take out with a skimmer and sprinkle with salt while hot. G. T. Voigt.

Fried Egg Plant.—Peel and cut them in half-inch slices, sprinkle with salt and pepper, pile on plate and place a weight over for an hour or more, tipping the plate slightly that the juice may drain away. Dip in egg and bread crumbs and fry crisp in lard or drippings. Mrs. R. F. Welch.

Stuffed Peppers.—Boil rice and scald pepper in boiling water, cut off tops, fill with boiled salted rice and bake in oven 20 or 30 minutes. Mrs. I. B. Keeler.

Baked Stuffed Peppers.—Chop a half pound of roast veal and 1 onion together. Add 1 cup of bread crumbs, 1 pint of tomatoes, salt and pepper and add 1 tablespoon of melted butter. Clean out and wash ½ dozen green peppers, stuff with mixture and bake in moderate oven one-half hour. Serve with tomato sauce. Mrs. Geo. Withington.

Italian Spaghetti.—One-half package of spaghetti, 2 pounds hamburg steak, 1 can tomatoes, 1 can peas, 1 tablespoon Worchester sauce, 1 onion and salt and pepper Boil spaghetti until tender. Fry onion and meat until partly cooked. Mix all ingredients together and bake one hour. Mrs. Carl Rollins.

Creamed Cauliflower.—Wash and cook the whole cauliflower in salt water. Drain. Break the cauliflower into pieces in a baking dish, add 2 hard-boiled eggs, chopped fine. Pour over this a white sauce as follows: One cup milk, 1 tablespoon butter, 2 tablespoons flour or enough to thicken. Cook. Pour the sauce over cauliflower and grate cheese over the top and set in oven to brown. Serve in baking dish garnished as desired. Mrs. Harry McMasters.

Scalloped Onions.—Put onions in cold water and remove skins while under water. Drain. Cover with boiling salt water; boil 5 minutes, drain and again cover with boiling salt water. Cook 1 hour or until soft, but not broken. Cut in quarters, put in baking dish, cover with white sauce, sprinkle with buttered cracker crumbs and put on center grate in oven to brown.

Potato Roses.—With some mashed potatoes mix a well-beaten egg and a little grated cheese. Put through a pastry tube to form roses and bake until nicely browned.

Spanish Rice.—One cup washed rice, 2 cups canned tomatoes, 1 green pepper, 2 medium-sized onions, sliced; 2 level teaspoons salt, 1 large tablespoon butter. Bake 1½ hours, stirring 3 or 4 times during baking. Cook in a double boiler; put in rice, then pepper, then tomatoes, water, salt and butter. Sarah J. Gardner.

Vegetable Hash.—Two pounds of beef, boil 1 hour then add 2 cups of green beans, 2 cups of carrots, cut fine; 1 onion, 4 potatoes, cut fine; a dash of parsley, cut fine. When done brown tablespoon flour in butter and add to the rest. M. H.

Noodles.—One egg well beaten; add 1 tablespoon milk or water, ½ teaspoon salt; flour enough to make stiff, roll very thin flour and cut in strips 2 inches wide; pile up and cut very fine. Cook in salt water until tender; dice bread and brown in butter, then add to noodles and serve. M. H.

Potato Cake.—Two cups granulated sugar, 1 cup butter, ½ cup milk, ½ cup grated chocolate, 4 beaten eggs, 1 cup mashed potatoes, 2 cups flour, 2 teaspoons baking powder, 1 cup chopped nuts, 1 teaspoon each lemon, vanilla, cinnamon, cloves and nutmeg. Bake in layers. Beulah Richey.

PUDDINGS

Gets many a lump of sweetness, too.
Who comes to eat salt with you

Pudding Sauce.—2 cups powdered sugar, 1 cup butter, creamed, 1 small glass currant jelly, 2 eggs, beaten. Mix and steam over boiling water until melted. Mrs. H. B. Cramer.

Apple Cream Filling.—1 cup sugar, white of 1 egg, 2 sour apples. Peel and grate the apples into the egg and sugar and beat constantly until it comes to a stiff white frosting. Is also fine as a sauce for pudding. J. H. E.

Cocoanut Pudding.—One cup sugar, ½ cup butter; rub to a cream; ½ cup bread crumbs, ½ cup cream or rich milk, 1 cup cocoanut and whites of 2 eggs. Butter deep pudding dish, bake three-quarters of an hour. Just before taking from oven add meringue on top and brown. J. H. E.

English Plum Pudding. Fine.—2½ pounds flour, 2 teaspoons salt, 1 tablespoon alspice, 4 tablespoons sugar, 4 of molasses, ½ pound chopped suet, 1 pound raisins, ½ pound currants, enough cold water to mix and boil four hours. Serve with rich sauce. J. H. E.

Steamed Pudding.—1 cup molasses, ¾ cup chopped suet or butter size of an egg, 1 cup sweet milk, 2 eggs, 3 cups flour, 1 teaspoon soda, 1 each of cinnamon and cloves. 1 cup raisins. Steam and serve with sauce. J. H. E.

Cocoanut Pudding.—6 eggs, 2 cups of sugar, butter the size of an egg, 1 cup of sweet milk, milk of 1 cocoanut and the cocoanut grated. Line your dish with a paste and pour in and bake. G. T. Voigt.

Rice Pudding.—Two cups steamed rice, 3 eggs, ½ cup milk, ½ cup sugar, 1 can pineapple. Add well beaten yolks of eggs, sugar, milk, pineapple to the steamed rice. Fold in the stiffly beaten whites. Bake 30 minutes in a well buttered and crumbed baking dish. Serve with cream or fruit sauce. Apples, raisins or dates may be used instead of pineapple. Dora Conn.

Poor Man's Pudding.—3 tablespoons of flour mixed in milk, 3 eggs beaten separately; then add 1 pint of milk and bake, flavoring to suit the taste. J. T. Voigt.

Prune Pudding.—One pound of prunes, cooked; 1 cup of pulverized sugar, 8 eggs (whites), beaten stiff; 1 cup chopped English walnuts. Bake 20 minutes in not too hot an oven. Serve with whipped cream or ice cream. Mrs. Nellie Pierce.

Iced Rice Pudding.—One pint water, 1 cup rice; boil until done; add 1 quart milk and boil until thick; yolks of 3 eggs beaten light, grated rind of 1 lemon, 8 tablespoonsful sugar. Put in dish and cover with whites of 3 eggs beaten to froth; 8 tablespoonsful sugar, juice of 1 lemon. Brown in oven. Mrs. L. F. Pettit.

Plum Pudding.—One cup chopped suet, 1 cup New Orleans molasses, 1 cup raisins, 1 cup currants, 2 cups flour, 1 cup bread, 1 cup sweet milk, 1 teaspoonful soda, 1 teaspoonful each of cloves, cinnamon and spice, ¼ cup citron. Put in cake pans or tin cans in steamer; cover tight; steam from two to three hours. Dressing—One-quarter pound butter, 1 quart boiling water, 1 teacupful sugar, nutmeg to taste; thicken with flour. Mrs. L. F. Pettit.

Grapenut Pudding.—Dissolve 1 envelope of Knox acidulated gelatine in ½ cup cold water. Add 1 cup boiling water and 1 cup sugar while water is hot, then add 1½ cups cold water. When set add 1 cup grapenuts, ½ pound raisins or dates and ½ cup nuts, or more, if desired. Mold and serve with whipped cream. Sue E. Buchanan.

Fruit Pudding.—One-half cup of brown sugar, ½ cup of sweet milk, ½ cup syrup, 1 cup of suet, chopped fine; ½ teaspoon of soda. Mix altogether and add 1 cup of seedless raisins, 1 cup of currants, 1 teaspoonful of vanilla. Add enough flour to make very stiff. Last, add 1 teaspoonful of baking powder. Put in pan and cover with a cloth before putting on the lid. Steam 3 hours, keep water boiling constantly. Mrs. F. S. Coddington.

Rice Pudding.—Stir into 1 cup boiling milk 1 cup cooked rice, ½ cup sugar, the yolks of 2 well-beaten eggs, a little salt, cinnamon and nutmeg. Boil until thick. Have ready the whites of the eggs beaten stiff. Remove pan from stove and stir the whites gently into the mixture. Mrs. C. H. Porter.

Both Phones 127

ROBT. E. LUTZ

Plumbing

SEWERS AND HYDRANTS

When you want anything, try

C. S. Partridge Hardware Company

221 Dauphin St. Mobile, Ala.

Bell 3666 and 2602 Home 1678

COAL

The Kind That Satisfies
No Clinkers

ATLANTIC COAL CO.

T. G. McGONIGAL, Mgr.

JOHN J. DAMRICH

SHOES AND MEN'S HOSIERY
105 Dauphin Street

Sole Agent Sorosis and Wicherts
Ladies' High Grade Shoes

Mobile . . . Alabama

REYNOLD'S MUSIC HOUSE
167 Dauphin St.

Victor Victrolas, Victor Records, Eastman Kodaks and Supplies

BEST DEVELOPING AND PRINTING IN MOBILE

Try Once and Prove It

GOOD TRUNKS, BAGS, SUIT CASES AND LADIES' HAND BAGS

MOBILE TRUNK COMPANY
J. H. WIENAND, Prop.

263 Dauphin Street

D. H. Dure G. B. Dure
"Dure Did It"

D. H. & G. B. DURE
WALL PAPER, PAINTS, OILS, GLASS
Estimates Cheerfully Furnished
Bell 3621—Home 1416
74 Dauphin Street Mobile, Ala.

E. A. PINCUS

S. E. Cor. Royal and Dauphin Sts.

Visit Our Children's Department for a Full Line of Clothing, Hats, Caps

PIES.

"No soil upon earth is so dear to our eyes
As the soil we first stirred in making mud pies."
"She may dress in silk, she may dress in satin,
She may know the language, Greek and Latin:
May know fine art, may love and sigh,
But she is no good if she can't make pie."

Cream Pie.—Beat thoroughly together the white of 1 egg, ½ teacup sugar and tablespoon of flour; then add a large cup of milk, or half cream and half milk. Bake with bottom crust and grate nutmeg on top. Mrs. N. S. Long.

Chocolate Pie.—Melt 1 cup of unsweetened chocolate in 1 cup boiling water, add 1 cup sugar and 2 tablespoons corn starch mixed together; cook ten minutes and add well beaten yolks of 2 eggs and 2 teaspoons of butter; vanilla flavoring; beaten whites of eggs on top. Mrs. H. A. E.

Dried Fruit Pot Pie.—1 cup dried apples, 1 cup dried apricots; wash well, boil in water until almost done, leaving just enough water in pan to keep from sticking; then add ¾ cup sugar, 1 teaspoonful lemon juice, 2 tablespoonsful of Orleans molasses, butter size of an egg; stir well, then add dumplings made as follows: 1 egg, ½ cup sweet milk, a little salt, 1 teaspoonful baking powder; add flour so as to drop from spoon; cover the top of fruit. Boil 25 minutes and serve steaming hot. Very fine. Mrs. Stewart.

Custard Pie.—Beat the yolks of 2 eggs to a cream. Stir thoroughly a tablespoonful of sifted flour into 3 tablespoonsful of sugar. Add this to the beaten yolks. A pinch of salt, a teaspoonful of vanilla and a little grated nutmeg; next the well beaten whites of the eggs; then gradually add 1 pint of milk.

Chocolate Pie.—1 cup milk, ½ cup sugar, 2 tablespoons of grated chocolate, yolks of 3 eggs. Heat chocolate and milk together, add the sugar and yolks together, beaten to a cream; flavor with vanilla. Bake with crust spread, meringue of the whites of eggs on top. G. T. Voigt.

Pie Crust.—Never fails. 3 cups flour, 1 cup lard, ½ cup cold water, 1 teaspoon salt. J. H. E.

Vinegar Pie.—One egg, 1 heaping tablespoon flour, 1 teacup sugar. Beat all well together and add 1 tablespoon sharp vinegar and 1 cup cold water; also add a small piece of butter and flavor with nutmeg. Mrs. B. A. Fay.

Pineapple Pie.—Chop pineapple fine. One teacup of pineapple, 1½ teacups of sugar, ½ teacup of sweet cream, 4 egg yolks. Use whites for meringue. G. T. Voigt.

Lemon Pie.—Two scant cups of boiling water, grated rind and juice of 1 lemon, ½ cup sugar, 1 tablespoon flour, 2 eggs, 1 white for top; butter size of an egg. G. T. Voigt.

Cream Pie.—Half cup sugar, 1 tablespoon butter; beat to a cream, then add 2 well beaten eggs, 2 tablespoons of flour, 2 cups of milk; boil and let cool; then add vanilla flavoring. Bake crust separately and add meringue. G. T. Voigt.

Transparent Pie.—Yolks of 8 eggs, 1 pint of sugar, 1 teacup of butter and 1 glass of apple jelly; make a mixing in of the whites for the top. This quantity makes four pies. G. T. Voigt.

Pumpkin Pie.—1 cup pumpkin, 1 egg, 1 cup milk, a pinch of ginger, cloves and cinnamon, sugar to suit the taste. This is for one pie; 1 teaspoon of flour mixed in pumpkin. G. T. Voigt.

English Mince Meat (Uncooked).—1 quart chopped suiet, 1 quart raisins, 1 quart currants, 2 quarts chopped apples, 1 cup chopped orange, lemon and citron peel, 1 cup fruit juice or water, a little salt, sugar and spice to taste. This makes a very rich pie. J. H. E.

Mock Mince Pie.—1 cup bread crumbs, 1 cup vinegar, 1 cup water, 1 cup sugar, ½ cup butter, ½ cup raisins, ½ cup currants, 1 cup molasses, ½ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves. Heat this mixture and it will be ready for four pies. G. T. Voigt.

Drop Doughnuts.—One cup sugar, 3 tablespoons melted butter, 1 cup sour milk, teaspoon soda, vanilla, nutmeg, flour as for cake. Drop from teaspoon into boiling lard. Roll in pulverized sugar. J. H. E.

Raisin Pie.—1 cup sugar, 1 egg, 2 tablespoons corn starch, butter size of walnut, ¼ teaspoon cinnamon, pinch of salt, ¼ cup vinegar filled with hot water; mix well and cook until thick, adding 1 cup of seeded raisins. Bake in rich pastry and serve hot. Mrs. Turner.

Raisin Pie.—One box raisins, 1 scant cup sugar, 1 tablespoon butter, ½ cup bread crumbs, 1 tart apple, chopped fine; juice of half a lemon. Cook raisins, apple, sugar and butter in a little water about 15 minutes. Add lemon juice and thicken with bread crumbs. This makes filling for two pies. Mrs. Ed McDougal.

READY-TO-WEAR AND MILLINERY

You Are Invited

Pearson's
MILLINERY & GARMENT CO.
MITCHELL'S STAND

THE LADIES' STORE

Credit is the Foundation of Business Success

ESTABLISH YOUR CREDIT
THROUGH AN EARLY CONNECTION

The Bank of Mobile
National Banking Association
Mobile, Ala.

M. J. McDermott, Pres.	R. W. Byrne, Cashier
A. L. Staples, V.-P.	H. A. Pharr, Asst. Cashier

W. C. Baumhauer Candy Mfg. Co.

Manufacturers of Confectioneries

and dealers in

Cakes, Crackers, Soda Water Syrups, Flavorings, Prize Chewing Gum, Paper Bags, Etc.

Bell Phone 522 Home Phone 86

11 Dauphin Street

SHERMAN STATIONERY CO.

Leading Stationers

Mobile, Ala.

All kinds of Fresh Meats, Provisions, Paper and Paper Bags, Twine, Brooms, Bluing, Butter Trays, Wyandotte Cleaner and Cleanser for sale by

A. D. DAVIS PACKING CO., Inc.

E. B. Marshall J. M. Crowley

CROWLEY & MARSHALL

Quality Grocers

257 Dauphin St. Mobile, Ala.

ALL GOOD COOKS
Carry
INSURANCE
With Us

NICK L. VICKERS

Real Estate Insurance

102 N. Royal St.

CAKES.

We'll mix and bake the dainty cake
And beat the frosting light;
The sweetest plan to please a man,
Is through his appetite.

Marble Cake.—White Part: Whites of 7 eggs, 3 cups white sugar, 1 cup butter, 1 cup of sour milk, 4 of flour, sifted and heaping; 1 teaspoon soda; flavor to taste. Dark Part: Yolks of 7 eggs, 3 cups brown sugar, 1 of butter, 1 of sour milk, 4 of flour, sifted and heaping; 1 tablespoon each of cinnamon, allspice and cloves, 1 teaspoon soda. Put in pans, a spoonful of white part and then one of dark, and so on. Bake one and one-quarter hours. Use coffee cups to measure. Mrs. Rigden.

Pork Cake.—One pound of raw pork chopped very fine; add half a pint of boiling water, 1 pound of seeded raisins, ¼ pound of shredded citron, 2 cups sugar, 1 cup molasses, 1 teaspoon soda dissolved in a little water. Mix these ingredients; add 1 tablespoon cloves, cinnamon and nutmeg. Stir in sifted flour to the consistency of common cake mixture. Bake slowly for 1 hour and 40 minutes. Mrs. Rigden.

Dark Raisin Cake.—½ cup molasses, 1 cup sugar, ½ cup butter, 2 eggs, ½ cup sour milk or coffee, 3 cups of flour, 1 cup seeded raisins chopped fine, a little salt, 2 teaspoons baking powder. G. T. Voigt.

Oatmeal Cakes.—2 cups rolled oats, 2 cups flour, 1 cup shortening, 2 eggs, 1½ cups sugar, ¾ teaspoon soda, 1 cup raisins, 1 cup nuts, ½ teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon cinnamon, ½ cup sour milk. Mix soda in milk, or water if you haven't milk; chop raisins and nuts together; sugar and eggs and shortening together; drop dough tablespoon at a time in a greased pan to bake. G. T. Voigt.

Frosting.—1 cup granulated sugar, 3 tablespoons boiling water; boil until it spins a thread, then turn onto stiffly beaten white of egg; add ½ teaspoon vanilla and beat until thick enough to spread. G. T. Voigt.

Caramel Filling.—3 cups brown sugar, 1½ cups fresh cream, ¾ cup butter. Mix and boil until thick like jelly. When nearly cold flavor with vanilla and spread between layers. G. T. Voigt.

Chocolate Cake.—Put 1 cup sugar, ¼ cup of butter, 3 tablespoons cocoa in a mixing bowl, set on back of range until slightly warm, then mix well and add 1 whole egg and yolk of another, well beaten; ½ cup of milk and sift in with 1 cup of flour (no more), ¾ teaspoon cream tartar, ½ teaspoon soda, 1 teaspoon vanilla. Bake in shallow pan. Batter may seem too thin, but will be all right.

Walnut Cake.—1 cup sugar, ½ cup butter (scant), ½ cup sweet milk, 1 cup chopped walnuts, 2 cups flour, 2 eggs, 1½ teaspoons baking powder. Good made in loaf or baked as dropped cakes. J. H. E.

Cocoanut Cookies.—2 cups of sugar, 1 cup of butter. 2 eggs, 1 teaspoon yeast powder, 1 grated cocoanut, and flour enough to roll. G. T. Voigt.

Cider Cake.—An old favorite. 6 cups of flour, 3 cups sugar, 1 cup butter, 1 cup cider, 1 cup cream, 3 eggs, 1 teaspoon soda, 1 cup raisins, 1 teaspoon all kinds of spices. Will keep. J. H. E.

Farmer's Fruit Cake.—3 cupfuls of dried apples soaked over night in warm water. In the morning drain and chop medium, leaving the apples about like raisins; then simmer in 2 cups of molasses until apple has absorbed all the syrup; 1½ cups butter well beaten, 1 cup sugar, 4 eggs, 1 cup sweet milk, teaspoonful of all kinds of spices, 1½ teaspoons soda, 1 wine glass of wine, 4½ teacups of flour. Add raisins rolled in flour to suit taste. Beat thoroughly and bake slowly. J. H. E.

Apple Sauce Cake.—2 cups apple sauce, 1½ cups sugar, ½ teaspoon ground cloves, 1 teaspoon cinnamon, ½ cup melted butter, 1 pound seedless raisins, 2 teaspoonsful of soda. Flour enough to make a stiff batter. Bake in loaf-cake tin in moderate oven. Mrs. Burmeister.

White Mountain Cake.—4 eggs, the whites; 1 cup, scant, of butter; 2 cups, scant, of sugar; 4 cups flour, 1 cup milk, 1 teaspoon vanilla, and beaten whites last. G. T. Voigt.

Prince of Wales Cake.—Black Part: 1 teacup of brown sugar, ½ teacup of butter, ½ teacup sour milk, 2 cups flour, 1 teacup chopped raisins, 1 teaspoon of soda dissolved in warm water; 1 tablespoon molasses, 3 egg yolks, 1 tablespoon cinnamon, 1 teaspoon nutmeg, ½ tablespoon cloves. White Part: 1 teacup of flour, ½ teacup of corn starch, ½ teacup sweet milk, ½ teacup butter, 1 teacup sugar, 1 large teaspoon baking powder, whites of 3 eggs. Bake in three layers and put together with icing. G. T. Voigt.

White Cake.—Good. Two cupfuls of sugar, 1 scant cupful of butter, 1 cupful of milk, 3 cupfuls of flour, whites of 6 eggs, 2 teaspoonsful of baking powder, 1 teaspoonful of vanilla. Put in milk, cream butter, adding 2 tablespoonsful of boiling water, beat to a cream, adding gradually half of the milk and beat; add the rest of the milk and 2 cupfuls of the flour; beat well; add whites of eggs with the other cupsful of flour. Reserve a little of the flour to mix with baking powder. Put in last. Mrs. Wm. Snoddy.

Fruit Cake.—Four and one-half cups of flour, 2½ cups of sugar, ½ pound of butter, 1 pound of currants, 2 pounds of raisins, 6 eggs, 1 cup of brandy, ½ pound of citron, 1 tablespoon cinnamon, 2 nutmegs, 1 teaspoon soda, dissolved in a little hot water. Bake from three and one-half to four hours in a moderate oven. Mrs. Perrin.

Apple Sauce Cake.—One and one-half cups of apple sauce, ½ cup (scant) of butter or lard, 2 cups flour, 1 cup raisins, ½ cup chopped nuts, 1 teaspoon cinnamon, ½ teaspoon cloves, 2 teaspoons soda, 1 egg. Mix soda in 1 tablespoon of hot water and add to apple sauce. Cream butter and sugar, add the yolk of egg without previously beating, beat again; next the apple sauce, then the flour sifted with the spices and salt; next nuts, and last the white of egg, well beaten and folded in. You may omit the nuts and add them to the icing. The apple sauce should be sweetened as for table use and thick and smooth. **Icing.**—One coffee cup of dark brown sugar, a little water, boil until it spins a thread; 5 tablespoons of cream, beat until thick. Bake either in layers or loaf. Level measurements. Mrs. G. S. Brown.

Baking Powder Coffee Cake.—One egg, beaten with fork, to which add 1 cup granulated sugar, pinch of salt, 5 tablespoons melted butter, ½ cup milk, 2 cups flour, 3 teaspoons baking powder. Spread in two butter pie tins, sprinkle with sugar and cinnamon, and bake 15 minutes. Mrs. W. W. Lane.

Easy Cake.—One cup granulated sugar, 1½ cups flour on sugar, 1 large teaspoon of baking powder in ¼ cup of melted butter; break 2 eggs and fill cup with milk; pour on sugar and flour and beat. Flavor to taste. Mrs. George Parks.

Marguerites.—White of 1 egg, beaten stiff; boil together 1 cup of sugar and ½ cup of water until it hairs on spoon. Stir this into the egg slowly and beat until cool. Add nuts and raisins, chopped. Spread in wafers and leave in oven. H. B. Sawyer.

Eggless Cake.—½ cup sugar, 1 cup sour milk, ½ cup butter, 1 cup raisins, 3 cups flour, 1 teaspoon soda, spice to taste. J. H. E.

Devil's Food.—1 cup light brown sugar, 1 cup Baker's grated chocolate, ½ cup sweet milk. Set in a dish of hot water to melt. Then let cool before putting into the cake: ½ cup butter, 1 cup of light brown sugar, the yolks of 3 eggs, ½ cup sweet milk, 1 teaspoon of soda in 2 cups of flour.

Filling.—2 cups of brown sugar, 1 tablespoon of butter, ½ cup cream. Mrs. M. L. Turner, Alton, Ill.

Scripture Cake.—1 cup Judges v:25, 3 cups Jeremiah vi:20, 2 cups I Samuel xxx:12, 1 cup Genesis xxiv:17, 3½ cups I Kings iv:22, 1 tablespoon Exodus xxxii:20, 6 Isaiah x:14; to taste, I Kings x:10, pinch of Leviticus ii:13. Follow Proverbs xxiii:14 for making a good boy. A splendid spice cake by Mrs. R. Call.

Hickory Nut Cake.—Beat ½ cup butter to a cream, add 1½ cups powdered sugar, beat until light; ⅔ cup of water, 1 teaspoon of baking powder to 2 cups of flour, and sift. Beat the whites of 4 eggs to a stiff froth; add the flour and water alternately; beat until smooth, then add half the whites, fold in carefully and add 1 cup of chopped hickory nut meats, then add the remainder of the whites. Bake in a round, deep cake tin in a moderate oven for three-quarters of an hour. Ice with soft icing and decorate with halves of hickory nut meats. Mrs. C. C. Stewart.

Lady Fingers.—Beat 2 eggs light, add 1 teacupful sugar, a little salt and flavoring to taste. Use 1 teacupful flour sifted with 1 teaspoon baking powder, making the dough of a consistency that can be rolled. Cut into strips the size of the finger and bake. Splendid. A Friend.

Rich Doughnuts.—Five level tablespoonsful Crisco, 1 cupful sugar, 3 eggs, 4 teaspoonsful baking powder, 1½ teaspoons salt, 1 cupful sweet milk, 1 teaspoonful grated nutmeg; flour enough to make soft dough. Cut with a cutter and fry in hot Crisco. A Friend.

Economical Cake.—Cook for 5 minutes the following: Two cups of sugar, 2 cups water, 1 tablespoon of shortening, 1 cup raisins, ½ teaspoon of salt; do not stir; when quite cold add 1 teaspoon of soda, 2 cups of sifted flour, stir well; season with small quantity of grated orange or lemon; spices can be used instead of orange or lemon. Good—try it. Mrs. Curtis Talbott.

Marguerites.—Spread peanut butter sparingly on square soda crackers, cover with boiled white icing, and brown in oven. Mrs. Merryweather, Anderson, Ind.

ICES AND DRINKS

"Drink, for you know not
When you came, nor why;
Drink, for you know not why
You go, nor whence."
—Omar Khayyam.

Pineapple Ice.—Two pints sugar, 3 or 4 pints of water, boiled together for 15 minutes; juice of 2 oranges, 6 lemons and 2 grated pineapples; whites of 6 eggs, beaten stiff; 1 pound nuts, and add just before putting into the freezer ½ box of gelatine dissolved in ½ cup of boiling water.

Cranberry Sherbet.—Boil 1 quart cranberries and 1 cup water until done. Press through the fruit press to get skins out. Boil this with two cups of sugar. When cook pack in ice cream freezer and freeze. Madge Cramer Lyon.

Lemon Sherbet.—2 cups sugar, ½ cup lemon juice, 1 quart milk. Mix sugar and juice thoroughly. First pour milk into freezer to chill, then add lemon mixture. Stir good, freeze. Mrs. S. R. Winter.

Fruit Punch.—Boil together 1 quart cold water, 2 cups sugar, 2 cups grated pineapple twenty minutes; add 1 cup orange juice, ½ cup lemon juice; cool, strain and dilute with ice water.

Milk Sherbet.—2 quarts milk, put on stove, add 4 cups sugar and scald. Let cool, add whites of 2 eggs, well beaten; freeze until mushy, add juice of 3 lemons and grated rind of 1 and juice of 2 oranges. Mix orange and lemons with ½ cup sugar. Freeze until stiff; take out paddles and pack.

Chocolate.—Grate chocolate, allowing for 1 quart of water, 6 tablespoons of chocolate. Mix smooth with a little water and boil 15 minutes. Add 1 quart of rich milk, boil a few minutes longer and serve hot with sugar. G. T. Voigt.

Peach Ice Cream.—1 pint rich milk, 6 ripe peaches, ½ cup sugar, 1 teaspoon vanilla, 2 well beaten eggs, 1 teaspoonful flour mixed with sugar. Before adding milk chop peaches fine and mix all together at one time. Will make a quart freezer. Mrs. Gerder.

Grape Juice.—Grapes and sugar. Pick grapes from the stalks, crush them and place over a slow fire till the juice runs freely; then strain through a fine cloth or jelly bag, pressing out all the juice. Measure and to each quart use a cup and a half of sugar. Scald the juice, add the sugar, boil five minutes after all the sugar is melted, and bottle and seal closely. Mrs. C. A. Weber.

Grape Juice.—Wash grapes and nearly cover with water. Cook until thoroughly done. Strain and to 1 quart of juice add 1 cup of sugar. Boil four minutes. Put in bottles and seal. Mrs. J. W. Goodrum.

Lemon Sherbet.—Two pints of water, 3 pints of sugar. Boil until clear. Juice of 6 lemons, 1 quart can of pineapple. Add 1 pint of cream after it begins to freeze. Mrs. Wm. Kirby.

Marshmallow Cream.—One-half pound of fresh marshmallows cut into pieces about a quarter of an inch square. Have ready a third of a pound of nut meats, almonds, pecans and English walnuts, ground. Mix these with the marshmallows, blending them by stirring in lightly the whites of 2 eggs whipped to a stiff froth. Have ready a rather shallow bowl, put a layer of marshmallow mixture first, then one of Malaga grapes, seeded; another layer of marshmallows, and finally a layer of shredded pineapples or Maraschino cherries. Cut fine. Chill in the ice box and serve with whipped cream. Garnish with cherries and nuts. Mrs. A. H. McFarland.

Cranberry Ice.—One quart cranberries boiled in pint of water five or ten minutes. Strain through a fine strainer. Add 1 pint sugar, stir and boil until sugar is dissolved. When cold add juice of 2 lemons. Freeze to a mush, using equal parts salt and ice. Miss Mary Morton.

Russian Tea.—Sixteen cups strong tea (Lipton's), juice of 2 oranges, juice of 3 lemons, ½ 5c package of cloves, ½ 5c package of cinnamon. Tie spices in bag and let simmer in tea before serving. Two teacups of sugar. Mrs. Mollie Neal.

Fruit Punch.—Make a syrup of 2 cups of sugar and 1 cup of water, 1 cup strong tea, 2 cups strawberry juice, juice of 5 lemons, juice of 5 oranges, 1 quart can pineapple chunks. Add ice water to make 1½ gallons liquid. Add cup of Maraschino cherries, 1 quart of Appolinaris water. Will serve 50. Mrs. J. G. Denhardt.

Strawberry Wine.—One gallon crushed strawberries, washed well. Pour 1 quart boiling water over berries; let stand 36 hours. Then strain. Add 3 pounds sugar to every gallon of juice. Let ferment. (Will take about three months.) Then bottle. Mrs. C. L. Goodrum.

Citron Cake-

1/2 cupful butter = 1 cup Sugar = 3 eggs.
1/2 cup milk = 3 cups flour = 1 cup Citron
1 1/2 teaspoon Baking Powder-

Cream the butter & Sugar, add beaten egg yolks, then flour sifted with the baking powder, alternately with the milk. Whip the whites of eggs to a dry froth, blend into the cake batter, add the finely shaved citron and bake an hour in a moderate oven.

Doughnuts-

1 egg = 1 cup Sugar = 1/2 tablespoon melted butter = 1 cup milk = 1/2 teaspoon Salt = 1/2 teaspoon Soda - 1 teaspoon cream of tartar = Flour to roll out well.

Mix in the order given, sifting the dry materials. Roll about 1/2 inch thick. Cut with cutter. Fry in *hot* fat.

JELLIES AND MARMALADE

"The Best of Households Have Their Family Jars."

Grapefruit Marmalade.—Wash well, 1 large grapefruit, 2 oranges and 2 lemons. Remove seeds and tough centers from fruit. Slice very thin. Add as much water as fruit (or twice as much water is better) and let it stand over night. Cook 20 minutes. Measure and add equal amount of granulated sugar and boil 20 minutes, or until it jellies. This makes 12 glasses. Mrs. H. Stanley Hanson.

Quince Honey.—To 2 pounds of sugar add enough water to dissolve; let boil and add the grated pulp of 3 medium sized quinces. Let boil until clear and thick. Mrs. L.

Grape Fruit Marmalade.—Three grape fruit and 2 lemons, sliced thin. To one cup of the above add 3 cups of cold water and let stand 24 hours. Then boil 1 hour and let stand another 24 hours. Add 1 cup of sugar to 1 cup of the above and cook until it jellies, from 30 to 60 minutes. This recipe can be changed by using two oranges in place of one of the grape fruit. Mrs. J. C. Arthur.

Ripe Cucumber Preserves.—Select large, ripe cucumbers, pare and remove seeds; cut cucumbers in pieces of quartered apples; to 4 pounds of cucumbers prepared add 1 pint vinegar, 2 pounds brown sugar, 1 teaspoon salt; put 1 tablespoon of whole mixed spice in a muslin bag, allowing room for the swelling of the spice. Place the above in an agate sauce dish and allow to boil slowly until fruit is tender. Try with a silver fork. Set off stove until next day. Keep in sauce dish it was cooked in. In the morning, drain off syrup, let come to boil, then turn on fruit; let cool. Then put all on and let come to boil. Fill pint jars and seal tight. This is nice served with meat. Mrs. Turner.

English Orange Marmalade.—Cut oranges in very thin slices, taking out any seeds. To each pound of sliced fruit add 1 quart cold water. Let stand 24 hours, then boil until tender and let stand until next day. To every pound of boiled fruit add 1¼ pounds of loaf sugar, then boil until the syrup jellies and the rind is transparent, probably one-half to one hour. Put up in glasses and seal with paraffine. J. H. E.

Strawberry Preserves.—Wash berries and drain before stemming. To 1 quart of berries, after the stems are removed, add ⅔ quart sugar. Let stand an hour or so until sugar and juice of berries forms enough juice to cook. Boil steadily for 20 minutes. Set aside and whenever passing kettle stir berries. Can cold next day. Berries will not raise to top of can. J. E.

Watermelon Preserves.—Six pounds ripe melon, 3 pounds sugar, 2 lemons cut in thin slices. Add a few small pieces of ginger root. Cook as any other preserves. Mrs. Edward Keirn.

Pear Marmalade.—One gallon quartered pears, 1 quart cranberries, juice of 2 oranges. Run pears and cranberries through food chopper, then add one-half as much sugar as other fruit mixed together. Cook three-fourths of an hour and can in pint cans as a meat relish. Mrs. Peter Murphy.

Green Tomato Mince Meat.—One peck green tomatoes, 1 neck cooking apples (peeled), 1 pound suet, 1 lemon, all chopped together or put through meat grinder; to this add 3½ pounds brown sugar, 2½ pounds raisins, 2 tablespoonsful cinnamon, 1 tablespoonful cloves, 1 tablespoonful allspice, 1 pint of vinegar, 2 teaspoonfuls salt. Cook well and seal in glass jars. Mrs. John E. Godman.

Pear Conserve.—One peck Kiefer pears, 3 small oranges, 2 quarts of cranberries. Pare and core the pears and with the oranges put through a coarse vegetable chopper. Boil all together with 1 pint of water 20 minutes; sweeten with 9 pounds of sugar to 10 pounds of fruit. Boil ten minutes longer, stirring carefully. Put in glasses, sealing as usual. Miss Emily Meigs.

Strawberry Preserves.—Stem and wash strawberries. Measure and take two-thirds as much sugar as berries. Shake sugar over and let stand over night. In the morning set over fire and let come to boil. Boil briskly 20 minutes. Turn off fire and stir often during the day. Bottle when cold. Mrs. W. D. Russell.

To Can Pineapples.—Peel the apple. Be sure to get the dark eyes out. Make a syrup as thick as molasses. Cut the apple into dices, drop in the syrup and cook 20 minutes; can while hot. M. Waldo.

Cranberry Jelly.—One quart of cranberries, 2 cups of water, 2 cups of sugar, a small piece of stick cinnamon. Boil together 20 minutes. Run through collander before boiling it. When boiled 20 minutes turn in greased moulds. Jessie E. Lewis.

PICKLES, RELISHES

"Peter Piper Picked a Peck of Pickled Peppers."

Beet Relish.—Chop 1 quart cabbage, 1 quart cooked beets, diced; cup ground horseradish, 2 cups sugar; cold vinegar to cover. Mrs. Tull.

French Pickles.—Half bushel green tomatoes, 6 large onions, 1 teacup salt. Stand over night. Take off liquid in morning and add 4 quarts vinegar, 2½ pounds brown sugar, ½ pound white mustard seed, 2 tablespoons ground pepper, 2 tablespoons cloves, 2 cinnamon, 2 ginger, 3 celery seed. Boil 15 minutes together. Stir to keep from burning. G. T. Voigt.

Spanish Pickle.—One peck of green tomatoes, sliced; 6 large onions, sliced; mix and throw over 1 teacup salt and let stand over night. Next day drain thoroughly and boil in 1 quart vinegar mixed with 2 quarts of water for 15 or 20 minutes, then drain. Then take 3 quarts vinegar, 2 pounds brown sugar, ½ pound of white mustard seed, 2 tablespoons ground allspice, same of cloves, cinnamon, ginger and ground mustard. Throw all together and boil 15 minutes. Mrs. S. C. Jacobs.

Corn Relish—One gallon corn cut from cob, ⅔ gallon chopped cabbage, 5 bunches celery, 4 large onions, cut fine; 4 green peppers, 2 pints granulated sugar, 1 cup vinegar, 1 handful salt. Put sugar, vinegar and salt in pan to boil. When comes to a boil then put in corn and cook 15 minutes. Then put in other ingredients and cook 15 minutes. Mrs. Maude M. Deal.

Chopped Pickle.—One peck green tomatoes, 15 small onions, 10 sweet green peppers, 3 heads cauliflower or 2 heads cabbage, 4 cups sugar, 1 ounce whole white mustard seed, 1 dozen green cucumbers, 1 ounce celery seed, 1 ounce tumeric powder, 1 ounce whole cloves (in bag), ½ ounce ground mustard, 3 pints vinegar. Salt to taste. Chop tomatoes, onions, peppers and cauliflower. Mix tumeric powder and ground mustard to a smooth paste with a little vinegar. Boil all together until tender. Seal in glass jars. Mrs. Albert Brown.

Tomato Relish.—One peck red tomatoes, 2 cups chopped celery, 4 red peppers, chopped; 6 onions, chopped; 4 cups brown sugar, ½ cup salt, 1 ounce white mustard seed, 3 quarts vinegar heated and poured over. Put in cans and sealed. Mrs. Mary Blackburn.

Kalamazoo Pickles.—One dozen large onions, 1 dozen large cucumbers, slice and salt to season. Let stand over night and drain in morning. **Dressing.**—One quart vinegar, ½ teaspoonful cayenne pepper, 1 tablespoonful celery seed, 1 tablespoonful tumeric, ½ cup flour, 3 cups granulated sugar, 1 tablespoonful mustard. Pour over pickles and onions and let boil five minutes; can while hot. Mrs. Edna Page.

Tomato Relish.—One-half pound hamburger fried brown, boil one 10-cent package of spaghetti 15 minutes, drain and add this and 1 can of tomatoes, salt and pepper to taste. Mrs. Goldie Tinsley.

Mixed Pickles.—One-half gallon small onions, 1 dozen large onions cut in small pieces, 1 gallon small cucumbers, ½ dozen large cucumbers cut in small pieces, ½ peck of green tomatoes cut in small pieces, 1 large head of cabbage cut fine, stalk celery, 1 head cauliflower. Put this all together in salt water over night, then put them on a table where the water can all drain off. Then add 2 cups sugar, or more if that don't make them as sweet as you like; 1 teaspoon tumeric, celery seed, vinegar, then heat and can. Mrs. J. Manring.

Chili Sauce.—Thirty large ripe tomatoes, 9 large onions, 6 cups good vinegar, 6 tablespoonsful salt, 9 tablespoonsful sugar, 8 large red peppers. Place all in bowl and chop fine. Boil for two hours. R. E. Miller.

Cold Cucumber Pickles.—Wash and wipe dry your cucumbers; to a quart jar of the pickles add, in middle of jar, 1 tablespoon salt, 1 tablespoon sugar and 1 tablespoon mixed spices. Fill jar with cider vinegar until real full. Seal same as fruit. Ready for use in six weeks. In the process of making they often have a milky look, which soon disappears. Mrs. E. W. Kenyon.

Spaghetti and Tomato Sauce.—Break half a box of spaghetti into small pieces. Put it into salted boiling water. Boil 15 or 20 minutes, then drain. Put in dish and pour tomato sauce over it and serve at once while hot.

Beet Relish.—1 quart cooked beets, 1 quart raw cabbage, ½ cup grated horseradish, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, ½ teaspoon cayenne pepper. Cover with cold vinegar. Mrs. C. A. Weber.

Chili Sauce.—4 quarts tomatoes, 4 peppers (red), 1 tablespoon cloves, 1 tablespoon allspice, 2 tablespoons salt, 1 tablespoon ginger, 4 onions, 2 cups sugar, 1 quart vinegar. Mix and cook for three hours. Mrs. Weber.

CANDIES

"All that's sweet was made but to be lost when sweetest."—Moore.

Penoche.—One tablespoon butter, ⅓ cup rich milk or cream, 2 cups brown sugar, ¾ cup nut meats. Melt butter in saucepan, add sugar and cream, boil until it forms a soft ball when dropped in cold water. Remove from fire, add nut meats and beat until creamy.

Mints.—2 cups granulated sugar, ⅔ cup water. When boiling rapidly put in ⅛ teaspoon cream of tartar. When syrup strings take from fire; add one teaspoon of extract (peppermint or wintergreen), beat quickly until it begins to grain. Drop quickly on buttered plates or marble slab. Use pink coloring for the wintergreen. Mrs. C. W. Little.

Bangor Taffy.—1 cup of white sugar, 1 cup of cream, ½ cup of molasses, butter size of an egg. Boil until a stiff ball tried in water. Flavor with vanilla and cut in squares and roll in powdered sugar. Mary L. Chase.

Marshmallows.—2 cups sugar, 8 tablespoons boiling water, white of 1 egg, powdered sugar for rolling, 2 tablespoons Knox gelatine in 6 tablespoons cold water, 1 teaspoon vanilla.

Fudge Delight.—Mix together in a porcelain saucepan 1 cup of white sugar and 1 cup of dark drown sugar, and add to it a quarter of a cup of molasses and half a cup of rich cream; in another little pan melt about a quarter of a cup of butter and when melted add to the other mixture; bring it all to a boil and keep it boiling for two or three minutes while you stir it rapidly. Then add 2 squares of grated cholocate. Boil hard for five minutes more, stirring rapidly at first and gradually more slowly. Remove from the fire and add a teaspoon and a half of vanilla. Stir until it becomes thick. Pour into buttered pans and set away to cool, marking out in squares before it hardens. Mrs. J. Manring.

Chocolate Fudge.—2 tablespoons butter, 2 squares chocolate (bitter), 2 cups sugar, 10 tablespoons milk. Melt butter, add chocolate; when melted add sugar and milk. Cook to soft ball stage. Remove from fire and cool undisturbed. Beat vigorously, pour into buttered pan, mark in squares. Very good to add cupful of cut marshmallows or nuts. Mrs. Clarence W. Kemper.

Taffy.—Two cups of sugar, 2 teaspoons of vinegar or cream of tartar, enough water to dampen sugar good. Do not stir. Jessie E. Lewis.

Cracker Jack.—For two gallons of popcorn popped in a little lard and a sprinkle of salt, pour over it a syrup made of 2 cups of table syrup and 1 cup of sugar boiled till it hardens in water; add 1 cup of peanuts to the corn and stir together; pour over the peanuts and corn the syrup and stir till it is thoroughly mixed and set out and let get cold. R. E. Miller.

Divinity.—First Mixture: Half cup sugar and water to moisten. Boil until it threads. Mix this with the well-beaten whites of 4 eggs. Second Mixture: Three cups sugar, 1 cup Karo corn syrup and ½ cup of water. Boil until it threads. Mix all together, adding nuts and flavoring. Beat until stiff. J. S.

Kisses.—Whites of 3 eggs, 1 cup sugar, 1 tablespoon cornstarch, add 2 cups cocoanut. Cook in top of double boiler 15 minutes. Drop on buttered pans by spoonsfuls and bake in moderate oven until a delicate brown. Lella Gaddis.

White Mountain Cream.—One cup sugar, ⅓ cup water, 1 egg white, ½ teaspoon vanilla or flavor to taste. Boil sugar and water together until it threads. Pour syrup slowly into the beaten egg white. Beat until cool enough to spread, then add flavoring. One square of melted chocolate may be added for a delicious chocolate frosting. Mrs. J. B. Turner.

English Walnut Candy.—2½ cups light brown sugar, tablespoon butter, 1 cupful broken English walnuts, ⅓ cup evaporated milk, ⅔ cup cold water. Dissolve the milk with the water and boil with the sugar and butter until a little dropped in cold water forms a soft ball. Remove from fire and beat until the mixture begins to thicken, then add nut meats and pour into buttered pan. Cut into squares. Mrs. Turner.

Fudge Candy.—Two cups sugar, ¾ cup milk, 1 heaping tablespoon butter, 3 tablespoons cocoa. Stir until boiling point is reached, then cook slowly until teaspoonful dropped slowly in cold water forms ball. Flavor with vanilla and let stand a few minutes, then beat until very creamy. One-half cup pecan nuts improve this recipe.

Marshmallow Paste.—¾ cup sugar, ¼ cup milk, ¼ pound marshmallow, 2 tablespoons hot water, ½ teaspoon vanilla. Boil sugar and milk together six minutes. Melt the marshmallow and add the water. Combine the two mixtures; add the vanilla and beat until stiff enough to spread. Mrs. J. B. Turner.

SEED SEED SEED

Our Seed are noted for Purity and Productiveness. They are first in the esteem of those who plant them.

THEY GIVE SATISFACTION

Let us tell you about them. Come and see us.

American Seed & Implement Co.

Corner Conti and Royal Streets
Mobile, Alabama

Just to Remind You our Phone No. is
BELL 383

Always At Your Service

W. H. Kemp Motor Co.

105-107 Government St., Mobile, Ala.

Studebaker Motor Cars—Knight Tires

"LET'S TALK LUMBER"

We Can Fill Your Order

H. C. Vaughan Lumber Company

Retail yards

St. Joseph St., Opposite Terminal Station

Both Phones 447

Union Savings Bank

No. 60 North Royal Street

Mobile, Ala.

DEPOSITS RECEIVED FROM 25C UP

Four Per Cent Interest Payable Quarterly on All Balances

YOUR ACCOUNT IS SOLICITED

Open from 9 A. M. to 2 P. M.
Saturdays from 9 A. M. to 12 M.

For the Best Results

Use

O. K. STOVES AND RANGES

Sold by

McGowin-Lyons Hardware and Supply Co.

Mobile's Largest Hardware Store